



**RECIPE OF THE WEEK: 19/04/2021**  
**Gemista Mila Sto Forno**  
**(Stuffed Apples Baked in the oven)**

These baked apples are full of flavour, economic to make and delicious when eaten hot or cold. They are easy to make and can be eaten at all times.

**4 Portions**

**Ingredients**

4 apples, peeled and cored  
Juice of half a lemon  
4 tbsp sultanas  
2 tbsp brandy  
4 tbsp brown sugar  
1 tbsp almonds, coarsely ground  
1 tbsp walnuts, coarsely ground  
1 tsp ground cinnamon or with other spices such as finely ground cloves  
1 tbsp of unsalted butter  
250ml water or apple juice  
Icing sugar for dusting

**Method**

1. Preheat oven to 180 °c/ 160°c fan / gas 4
2. Place peeled and cored apples in small bowl of water with lemon juice to prevent apples from discolouring.
3. In a small bowl soak the sultanas with brandy for at least 10 minutes. When they are ready, put the sugar, almonds, walnuts, sultanas and cinnamon in a bowl and mix well.
4. Place the apples on a baking tray standing upright. Stuff the apples one by one with mixture, and place over the filling half a teaspoon of butter.
5. Pour water or apple juice in the tray.
6. Bake the apples in the oven for 30 minutes or until soft but still firm.
7. Take the tray out of the oven and spoon the syrup from the tray over them.
8. Sprinkle with icing sugar and serve with crème fraiche, ice cream or whipped cream.

